

On June 16, 2005, California Department of Food and Agriculture (CDFA) inspectors found one live and one dead larvae on a shipment of South African clementine oranges at the California border station in Needles. The larvae were identified by both, a CDFA lab and the USDA Systematic Entomology Laboratory (SEL) Specialist as False Codling Moth (FCM), *Thaumatotibia leucotreta*, Meyrick. The fruit had entered the United States in the port of Philadelphia (PA) off the vessel Nova Zembla. Initial review of the cold treatment records did not reveal failures in the treatment. The FCM is predominantly a warm weather internal fruit feeding Tortricid. It feeds on over 50 plant species, including citrus, cotton, peaches, and maize.

Released clementines were distributed to 24 states, including California. As a result of the CDFA interception, inspection rates were increased for vessels in route with citrus from South Africa in the ports of Philadelphia, PA, Wilmington, DE, and Elizabeth, NJ. The Department of Homeland Security, Customs and Border Protection were advised of the change in procedure.

A few days later, on June 20, a second live larva was intercepted on a separate shipment of South African clementines in California. This shipment came on the vessel Fuji Star on June 14, 2005. The larva was identified by CDFA as FCM. Inspection records in Philadelphia revealed no live or dead larvae found. The Smuggling Interdiction and Trade Compliance program issued Emergency Action Notifications for the shipments at Needles, CA. Both shipments held at the California border station were destroyed by deep burial under PPQ supervision.

PPQ at Headquarters performed analysis for the trace backs and conducted fruit cuttings in California and other States. Field personnel visited distribution centers and large chain stores to sample fruit. To date, more than 5,000 fruits had been cut. No live larva has been found. CDFA contacted the industry and initiated a recall in the state. Florida has temporarily halted entry of South African clementine oranges. A national recall has not been initiated.

APHIS inspectors in South Africa were advised of the findings and trace backs were initiated. The preclearance program for citrus in South Africa was "paused."

A third ship, the Mulungisi, arrived in Philadelphia on June 23, 2005. APHIS instituted an elevated inspection level to ensure a 95% confidence rate of detecting a 1% infestation in the cold treated fruit. No live larvae were found. However, two dead larvae were recorded. Higher inspection levels will remain in place for future South African citrus shipments at ports of entry.

PPQ staff reviewed pre-cooling charts at origin and concluded that fruit shipments going to the United States are exposed to a temperature of 31°F for at least 72 hours prior to treatment. Based on CPHST recommendations and evaluation of the data by PPQ Headquarters staff, the citrus preclearance program in South Africa has been resumed. Inspection rates prior to treatment at origin have been upgraded to decrease potential pest loads.